



EF COCKTAIL

THE SYLPH'S WHISPER

Step into the mystical world of *La Sylphide* with **The Sylph's Whisper**, a cocktail that captures the ethereal beauty and enchantment of this beloved ballet. This mixture is a delicate, airy drink that mirrors the grace and mystery of the elusive sylphs.

INGREDIENTS:

- **2 oz Vodka** (for a smooth, clean base, symbolizing the sylph's elusive nature)
- **1 oz St. Germain** (for delicate floral notes, evoking the ethereal beauty of the sylphs)
- **½ oz Crème de Violette** (to add a soft, mystical hue and a floral sweetness)
- **½ oz Fresh Lime Juice** (for a refreshing, crisp contrast)
- **A splash of Sparkling Water** (to add lightness, representing the sylph's airy flight)
- **Edible Violets or a twist of Lime Peel** for garnish

INSTRUCTIONS:

1. **Prepare your glass:** Chill a coupe glass, adding an optional sugared rim for an extra touch of sweetness.
2. **Shake with grace:** In a shaker filled with ice, combine vodka, St. Germain, Crème de Violette, and lime juice. Shake gently to mix.
3. **Strain and serve:** Strain the mixture into your chilled coupe glass.
4. **Top it off:** Add a splash of sparkling water to lighten the cocktail.
5. **Garnish:** Garnish with edible violets or a twist of lime peel for a touch of color and elegance.

CHEERS!
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